

RUM RAISIN RING CAKE

1 can (20 oz.) Dole Crushed Pineapple
in Syrup or Juice
1-1/2 cups sugar
1/2 cup butter, softened
3 eggs
1 teaspoon vanilla extract
2-1/2 cups all-purpose flour
1 teaspoon baking powder

1 teaspoon baking soda
1 teaspoon allspice
1/2 teaspoon salt
1/2 cup dark rum
1 cup raisins
1 cup chopped
walnuts
Rum Glaze

Drain pineapple, pressing out 1-1/4 cups pineapple syrup or juice; reserve 1/4 cup for cake and 3 tablespoons for icing. Cream sugar and butter. Beat in eggs and vanilla. Combine flour, baking powder, soda, allspice and salt. Beat in flour mixture in thirds, alternately with reserved 1/4 cup pineapple liquid and rum. Stir in pineapple, raisins and nuts. Spoon into well greased 10-inch bundt pan. Bake in 350° F oven 50 to 55 minutes until wooden pick inserted comes out clean. Invert on wire rack to cool completely. Spoon Rum Glaze over cooled cake. Makes 16 servings.

Rum Glaze: Beat until blended 3 tablespoons dark rum, 3 tablespoons reserved pineapple syrup or juice, 2 tablespoons softened butter and 3 cups powdered sugar.

*"Hello
Grandma"*



A festive holiday scene featuring a large red bow, a green bottle, a glass of club soda, and a 'Season's Greetings' card. The background is a vibrant red, and the overall composition is celebratory and warm.

Season's
Greetings

This Holiday Season
only the best to your best friends

NADA DRY MIXERS
Mix with the Best